

**Thistle in the Woods 2022 Pricing Summary / Packages
Entertainers Menu**

Effective Date 15/1/22

(Free local delivery 10km from Palmwoods)

\$11 flat rate delivery Coolum – Caloundra

All other areas delivery quoted with order

NOTE: Due to a number of suppliers introducing a number of immediate price increases we have had no choice but to introduce a temporary 5% levy to all pricing. This will come into effect from Feb 1 and will be represented as a separate line item on your invoice.

We anticipate that once supply issues and COVID logistics issues are resolved with suppliers prices will again fall and this levy will be removed.

Packages

Combination Package - \$35 per person (Min 5 guests)

A quick, simple 3 course Entertainers Solution comprising of:

Selected Grazing Boxes (gluten free available on request)

A selection of (3) canapes from our delivery menu

A sample Thistle mixed sweets

Individual Pricing

Combination Grazing (Thistle Boxes)

Charcuterie Meats, pickled marinated and roasted vegetables, Charred Turkish with a selection of dips and relishes, a sample from our local cheeses with accompaniments, lavosh and toasted fruit loaf.

Thistle Gift Grazing (2 person) - \$40

Thistle Medium Grazing (5 person) - \$85

Thistle Large Grazing (10 person) - \$125

Cheese Board Selection (Sunshine Coast Cheesebox)

Sample the best the Sunshine Coast has to offer, Woombye cheese selection, Silvertongue sourdough lavosh, Palmwoods honeycomb with goat fromage and balsamic honey poached figs, Coolum toasted fruit sour loaf, seasonal fruits, fruit pastes, Nick's candied nuts!

Gift Cheesebox (2 person) - \$40

Medium Cheese Grazing (5 person) - \$75

Large Cheese Selection (10 person) - \$110

Kids Grazing

Seasonal fruits & berries, crudites, smoked leg ham, kabana, mild soppressa and cheddar, crushed avocado & hummus dips, charred turkish.

Medium Kids Box (5-8 kids) - \$60

Large Kids Grazing (10+ kids) - \$100

Sweet Grazing

From our inhouse sweets and local producers we present a box full of goodies. Celebration cupcakes, stuffed petit doughnuts, rocky road, fudge, macaroons and seasonal berries.

Celebration Cupcakes (per 6 mixed) - \$27.50

Boozy Cupcakes (per 6 mixed) - \$27.50

Sweet Gift Box - \$27.50

Stuffed Baby Doughnuts (per 16 mixed) - \$27.50

Thistle Combination Sweets Box (5+ guests) - \$100

Canape Boxes- All \$45 Each box contains (20) pieces (10 portions)/ selection

Be an accomplished canape entertainer without breaking a sweat. All our canape boxes arrive ready to lift the lid and serve cold, or follow the simple heating card for simple "heat in box, serve in box" convenience.

Burrata with Fig, Egyptian dukkah, free range proscuitto, pickled honey reduction (GF)

Vietnamese Rice Paper Rolls, Pickled Papaya, cucumber, green mango, laksa mint, sweet chilli plum dipping sauce (GF, Vegan)

Sand Crab Tacos. coconut & turmeric lavosh, Kaffir Lime & fennel slaw, avo crush, Roasted Corn (DF)

Duck Pancakes, Soy, Pickled Ginger, coriander, mint, Kewpie mayo, Nuoc Cham dressing (DF)

Miniature Wagyu Beef Burgers, gorgonzola cream, gruyere, spicy beetroot relish, confit garlic aioli

Semi-dried tomato Arancini, buffalo mozzarella, kaffir lime & coriander pesto, saffron mayo (GF, V)

Persian Style Braised Lamb Shank Pies, saffron, thyme, lemon, dill yoghurt, currant couscous

Slider Boxes- All \$55 Each box contains 12 portions / Selection

Cold Poached Mooloolaba Prawn Skagen, Bush Tomato, lemon pepper and finger lime roe, shaved fennel, petit brioche rolls

American Style Cheeseburger Slider, mustard cream, Dill Pickle, heirloom tomato relish on Brioche, Rosemary Lotus Chips

Borough Cheese Toastie, Gruyere, grana padano, mozzarella, pickled onion, leek, confit garlic mayo on corn loaf with cornichons and red peppers (V)

SITDOWN SHARE STYLE MEALS

Prepared and packaged with family style in mind, everything is ready to heat, lift lid and service

Share Style Sitdown- Saving you the hassle of serving a full dinner, **choose (2) from the main dishes and (2) from the sides**, ready to heat on demand
\$40 per person (Min 5 guests)

Mains

Rum-Smoked Rib Fillet – Roasted Kipflers, candied shallots, Tarragon Bearnaise (GF)

Rosemary Rubbed Shoulder of Lamb – Lemon, garlic confit, minted pea crush, Dutch carrots, pan glaze (GF)

5 Hour Beef Cheek, Port jus, Parmesan polenta, heirloom tomato relish, lemon parsley salsa verde (GF)

Rolled Belly of Pork, Sage, Quince, Smoked Pancetta, Roasted Baby Apples, Sherry Jus (GF,DF)

Charred Salmon, Sugared chilli, caramel & lime glaze, coconut rice, pickled vegetable salad (GF,DF)

Sides

Confit Garlic Mushroom Ragout, Chickpea puree, Dill & Parsley (GF,DF,V)

Marsala Potatoes, Coriander Tapenade, yoghurt & tamarind (GF,V)

Butternut Squash, Pepitas, Sheeps Fetta, Fried Sage, Chilli Maple Dressing (GF,V)

Burrata & Grape tomato salad, pickled shallot, fried basil (GF,V)

Roasted Dutch carrots, maple chamoy, hazelnut dukkah (GF,DF,V)